

Standardized Recipe Form

Recipe Name Montana Trails Cookie Category Breads, Cookie Recipe # _____

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		Directions: Include <i>step- by- step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
Whole Wheat Flour* (or Local) AP White Flour* Crushed Cereal Mix (Local) Trail Mix (Local) peanuts, M&M's, raisins, almonds, cashews Brown sugar White sugar Eggs (Local) Vegetable Oil* Margarine (Local) Baking soda Water Vanilla	2 ½ cup + 1 ½ Tbsp 2 ½ cup + 1 ½ Tbsp 1 ½ cup + 1 Tbsp 12 ½ oz 1 ½ cup + 1 Tbsp 1 ½ cup + 1 Tbsp 4 ¼ large 1 cup + ½ Tbsp 1 cup + ½ Tbsp 2 1/8 tsp 2 Tbsp + ¼ tsp 2 1/8 tsp	1 qt + 1 ¼ cup 1 qt + 1 ¼ cup 3 /13 cup 1 lb + 9 oz 3 1/8 cup 3 1/8 cup 8 1/3 large 2 cups + 1 Tbsp 2 cups + 1 Tbsp 1 Tbsp + 1 1/8 tsp ¼ cup + ½ tsp 1 Tbsp + 1 1/8 tsp	1. Mix flours together in a separate bowl add the crushed cereal. Stir together and set aside. 2. Put the trail mix in a food processor and chop until crumbly medium sized pieces. 3. Cream together the sugars, eggs, oil, margarine and vanilla. 4. Mix together the baking soda and water and add to the creamed mixture. Beat until light. 5. Add the flours and cereal to creamed mixture one cup at a time. Mix until well blended. 6. Add the trail mix that is crumbly. Mix together until all ingredients are combined. 7. Drop onto parchment lined sheet pan using a 1 5/8 oz disher. 4 across and 6 down. 8. Do not over bake.

Serving Size 1 cookie Pan Size large sheet pans

Oven Temperature & Baking Time:

Yield _____ Number of Pans _____

	Temperature	Minutes
Conventional	<u>359</u>	<u>10</u>
Convection	<u>325</u>	<u>8</u>

Meal Pattern (Based on Serving Size): _____

 _____ Meat/Meat Alternative
 _____ Fruit/Vegetable
1 Grains/Breads

If available, **Nutrition Analysis:** **Serving Size:** _____
203 Calories 1.47 Saturated Fat (g) 0.1 Vitamin C (mg)
2.76 Protein (g) 127 Sodium (mg) 193.8 Vitamin A (IU)
8.93 Total Fat (g) 1.37 Fiber (g) 17.4 Calcium (mg)
39.6 % Calories from Total Fat 0.88 Iron (mg)

This recipe is from Sherilyn Stasch, Riverside Youth Corrections Facility, Boulder, Montana.